

# SUGGESTION DU CHEF

## ENTRÉES

### VELOUTÉ D'ASPERGES

CREAM OF ASPARAGUS SOUP

11,50 €

### CUISSES DE GRENOUILLES

FROG LEGS IN BUTTER, GARLIC AND PARSLEY

19,50 €

### SALADE CARPE DIEM

WILD HERB SALAD WITH AVOCADOS, FENNEL, ORANGE FILLETS AND SHRIMPS

21 €

### APÉRITIF GOURMAND

SCAMPI, FOIE GRAS, SCALLOPS AND MANGO CHUTNEY

22 €

## PLATS PRINCIPAUX

### CÔTELETTES D'AGNEAU

GRILLED LAMB CHOPS WITH THYME JUS,

SERVED WITH ARTICHOKE-TOMATO-OLIVE VEGETABLES AND POLENTA BISQUITS

34 €

### FILET DE VEAU

FINE VEAL FILLET WITH MOREL CREAM SAUCE,

SERVED WITH PARISIAN VEGETABLES AND POTATO GRATIN

39 €

### TRILOGIE DE LOTTE, DE SCAMPIS ET FILET DE SAUMON

TRILOGY OF MONKFISH, SCAMPI AND SALMON,

SERVED ON MARINATED FENNEL FILLETS WITH SAFFRON-SMOKED COUSCOUS

42 €

### FILET DE LOTTE

MONKFISH FILLET ON CRUSTACEAN SAUCE,

SERVED WITH SEASONAL VEGETABLES AND SWEET POTATO PURÉE

36 €

### PLIE FRAÎCHE DU JOUR AU BEURRE FONDU

FRESHLY CAUGHT PLAICE WITH MELTED BUTTER, PARSLEY POTATOES

AND A SMALL MIXED SALAD

28,50

## DESSERTS

### DESSERT VARIATION « BRASSERIE LE PARIS »

MOUSSE AU CHOCOLAT, CRÈME BRÛLÉE, PASTRY,

PETITS FOURS, MACARONS

12 €